

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Romane

2020

"This very expressive 2020 vintage shows strong floral and exotic fruit aromas, with rich and generous flavours of white flesh fruits such as pear and peach. The finish is lively and citrussy with a slight note of fresh mint."



Vintage

At the beginning of the harvest, all the conditions were gathered for the success of this vintage: a rainy autumn ensuring optimal water recharging, a mild and dry winter, a summer marked by hot days and nights cool enough to preserve the grapes. The harvest began in the 3rd week of August and took place in optimal conditions with magnificent grapes, a beautiful maturity and an excellent sanitary state.

Grape varieties

40% Grenache Blanc, 40% Roussanne, 20% Rolle

Terroir

The « Romane » parcel is located on clay-rich soil over a thick layer of Pliocene marl, well-adapted to retaining enough water to withstand the summer drought.
These conditions are particularly suitable to the development of white grape varieties which benefit from an excellent water resource.

Winemaking

In order to retain all the finest qualities of the grapes, the harvest took place during the night-time and early morning hours, starting on the 24th of August 2020. Once the grapes arrived in the winery they were immediately pneumatically pressed and the juices blended together.
After a 48hr settling in tank at 12°C, fermentation commenced in tank and then finished in barrel. After 6 months in barrel, the wine settled in tank for a month before being bottled.
Bottled on May 12, 2021.
1.878 bottles produced.
Vegan Friendly.

Service & food pairing suggestions

Delicious with a seafood platter or grilled vegetables.
Enjoy it cool between 10°C to 12°C.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.